PACIFIC DINING
Food Service Management

CATERING MENU

Payment: Checks & all major credit cards accepted.
Credit card payments will incur 3% processing fee.

Catering orders placed fewer than 48 hours in advance may be subject to a $75.00+ surcharge

Cancelation Fee Policy
4 Business Days Prior 25% of Order Total
3 Business Days Prior 50% of Order Total
2 Business Days Prior 75% of Order Total
1 Business Day Prior 100% of Order Total

Cancelation of Linen Rental Orders subject to party rental company cancelation policy.

All orders include appropriate serving utensils & disposable wares
Certain items subject to availability depending on location

Customer is responsible for ordering & placement of food service tables through campus facilities

Weekend & "off-day" catering services subject to a $120.00+ surcharge
"Off-days" include, but are not limited to: holidays & dates when Pacific Dining on-site food service locations are closed for regular business operations

Special arrangements for corporate charges welcome
Orders placed outside of organization require credit card payment prior to event via credit card authorization form

SOCAL ORDER PLACEMENT & QUESTIONS

jon@pacific-dining.com
1 .833. PAC. DINE (1. 833. 722. 3463) (Ext. 2)

Invoices will be sent via email approximately 1 - 2 business days following the event

Payment in full due no later than 15 days after receipt of invoice

Late payments subject to additional fees

Our kitchens are not allergen-free or gluten-free facilities. We take measures to safely handle food & minimize risk, but cannot guarantee the absence of cross contamination; Pacific Dining does not assume liability for adverse reactions to food consumed.

BREAKFAST

All breakfast buffets include coffee service station, assorted bottled juices, & water

Continental Buffet V 10.65pp
Croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Great Start Buffet V 12.69pp
Croissants, Danishes, muffins, scones, bagels with cream cheese, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Sustainable Start VG 15 person min. 20.50pp
Spinach & tomato tofu scramble, breakfast potatoes, avocado toast on an English muffin with sprouts & sliced tomatoes, fruit salad, with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Hot Start, 15 person min. 19.10pp
Scrambled eggs, bacon, sausage, country potatoes, croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Breakfast Burrito Buffet, 15 person min. 20.25pp
Bacon, Sausage, Ham, Turkey, & Cheese (VEGETARIAN) breakfast burritos, country potatoes, pastries, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

À La Carte

Fruit Salad VG	3.50pp
Fruit Display Platter VG	3.95pp
Danishes, croissants, muffins, scones, &/or bagels V	3.25pp
Breakfast Burritos (V & VG available)	8.65ea
Egg Muffin Sandwich (V available)	5.75ea
English Muffin Avo Tomato Toast (2 slices) VG	5.85ea
Yogurt Parfait Cup (strawberries, granola, honey) V	5.35ea
Bacon or Sausage (2 pieces)	2.45pp
Scrambled Eggs V	3.29pp
Country Potatoes V (VG by request)	3.29pp
Buttermilk Pancakes (2pp) V	6.95pp
French Toast (2pp) V	6.95pp

BEVERAGES

Coffee Service Station Self serve station with regular, decaf, hot water, tea bags, cream, sugar, disposable cups, etc.	2.50 per cup
Hot Chocolate	2.50 per cup
Canned Soda & Bottled Water Assortment	1.65ea
Canned Sparkling Water Assortment	1.65ea
Bottled Juice Assortment	2.60ea
Beverage Dispensers	
Infused Water	0.70 per cup
Fruit Punch, Lemonade, or Unsweetened Iced Tea	1.10 per cup
Orange or Apple Juice	2.00 per cup
Aguas Frescas (Horchata, Jamaica, Watermelon)	2.50 per cup

THE DELI

Pre-Made Classic Sandwich Platter 11.85pp
A platter of pre-made sandwiches or wraps of your choice

Premium Sandwich Platter 14.20pp
See page 4 for Premium Sandwich choices

Sides

*subject to order minimums

Classic Caesar	3.35pp
Tuscan Salad V	3.60pp
Red & Golden Beet Salad with Feta (72 hr notice required) V	4.50pp
Maple Dijon Shaved Brussels Sprouts Salad (72 hr notice required) V	4.50pp
Spinach Strawberry Candied Walnut (72 hr notice required) VG	4.70pp
Caprese Salad (72 hr notice required) V	5.35pp
All boxed salads available as à la carte side salad	AQ
Hearty Potato Salad V	3.15pp
Traditional Macaroni Salad V	3.15pp
Tricolor Rotini Veggie Pasta Salad V	3.15pp
Sundried Tomato Florentine Bowtie Pasta Salad V	3.15pp
Fresh Fruit Salad VG	3.50pp
Bagged Chips Assortment	2.05pp

V vegetarian VG vegan GF gluten free

Selection of…

Roasted Turkey Breast | Roast Beef | Smoked Ham
*Salami | *Chicken Salad | *Tuna Salad
Veggie V

Cheddar | Pepper Jack | American | Provolone | Swiss

French Roll, Dutch Crunch, Wheat Roll, Ciabatta, Sliced Sourdough, GF Bun +1

*Subject to order minimum

Includes…
Delivery, appropriate service wares, compostable flatware, napkins, condiments, setup & breakdown



À La Carte
Caprese Salad

BOXED LUNCH

Premium Sandwich Boxed Lunch 16.50ea

Premium Sandwich boxes include:
Pasta, Fruit, or Potato Salad
Dessert Cookie or Brownie

Sandwiches served on ciabatta, Dutch Crunch, croissants, and artisan rolls. **GF** bun +1
**Minimum order per sandwich type required
Requires min. 3 business days notice

Avoturkey
Turkey, avocado, Provolone, sprouts, green leaf lettuce, tomato, mayo, & mustard

Basil Pesto Turkey
Turkey, Provolone, roasted red peppers, spring mix, & pesto aioli

Caprese v
Fresh Mozzarella & basil, sliced tomato, spring mix, & balsamic reduction drizzle

Chipotle Turkey
Turkey, bacon, jalapeños, chipotle aioli, & Pepper Jack

Original Italian
Salami, pepperoni, ham, pepperoncini, & Provolone with Italian dressing

Texas Beef
Roast beef, caramelized onions, Cheddar, pickle chips, & BBQ sauce

Herb Chicken Salad
Chicken, yogurt, & tarragon with green leaf lettuce & tomato

Grilled Vegetable v
Grilled eggplant, zucchini, squash, tomatoes, caramelized onions, & Pepper Jack with balsamic reduction

The Cuban
Smoked ham, bacon, Swiss, dill spears, & mustard

Chickpea Salad Sandwich v
Smashed chickpeas with diced onion & tomatoes, topped with lettuce

v vegetarian VG vegan GF gluten free

Classic Sandwich Boxed Lunch 14.75ea

Assortment of turkey, ham, roast beef, & veggie on artisan rolls or flavored wraps with tomato, lettuce & cheese. Mayonnaise, mustard, salt, pepper, utensils, & napkins included. Sides include variety of pasta, fruit, or potato salad, & dessert cookie or brownie

VEGETARIAN, **VEGAN** & **GLUTEN FREE** options available by request. Sliced white, wheat, sourdough, or **GF** bun +1

BOXED LUNCH

Premium Boxed Salads 16.50ea

Boxed salad includes cookie or brownie dessert
5 Business days notice required for all Premium Boxed Salads

Balsamic Bleu Steak (Min. of 10 per order) **GF**
Mixed Greens, grilled balsamic marinated steak, hard-boiled egg, avocado, grape tomatoes, & bleu cheese dressing

Butternut Baby Kale Salad (Min. of 10 per order) **GF**
Grilled chicken with butternut squash, red grapes, garbanzo beans, sunflower seeds, feta, and garlic lemon vinaigrette

California Chicken Salad (Min. of 10 per order)
Crisp iceberg lettuce & red cabbage with grilled chicken, avocado, tomato, shredded carrots, croutons, & sprouts with Ranch dressing

Roasted Veggie on Butter Lettuce V (Min. of 10 per order) **GF**
Roasted potatoes, asparagus, beets, & squash over butter lettuce with Greek feta vinaigrette (substitute dressing by request VG)

V vegetarian VG vegan **GF** gluten free

Classic Boxed Salads 14.75ea

Boxed salad includes dessert cookie or brownie
3 Business days notice required for all Classic Boxed Salads.

Crispy Southwestern Salad (Min. of 5 per order)
Romaine lettuce with crispy buffalo chicken, corn, tomato wedges, black beans, tortilla strips, shredded cheddar, & Ranch dressing

Traditional Chef Salad (Min. of 5 per order) **GF**
Julienned ham & turkey, American & Swiss, tomato, hard-boiled egg, bacon, & carrots over crisp greens with ranch dressing

Tuna Salad (sub Turkey by request) (Min. of 5 per order) **GF**
Mixed greens with tuna salad, pepperoncini, tomato, & sprouts with a pickle spear, carrot sticks, & Italian dressing

Chicken Caesar Salad (Min. of 5 per order)
A bed of romaine lettuce topped with grilled chicken, croutons, shredded Parmesan, & creamy Caesar dressing

Teriyaki Chicken Salad (Min. of 5 per order)
Mixed greens topped with grilled teriyaki chicken, sesame seeds, & wonton strips with sesame dressing

Very Veggie Salad VG (Min. of 5 per order) **GF**
Mixed greens with grape tomatoes, mushrooms, carrots, artichoke hearts, kidney beans, avocado, & Italian dressing



Butternut Baby Kale Salad

HOT LUNCH & DINNER

Traditional Buffet

10 person min. One Traditional Buffet choice per group/order.
Additional entrees subject to additional cost.
Gluten free & vegetarian options available by request.
All orders include appropriate serving utensils & disposable wares

Chicken Parmigiana *Sub Eggplant, no fee* v 19.35pp
Breaded chicken or eggplant topped with marinara & cheese, with fettuccine, grilled squash medley, Tuscan salad, & garlic bread

Southern Picnic (72 hr min. advance notice) 25.70pp
Chicken quarters, pulled pork, Kielbasa sausage with potato salad, corn on the cob, baked beans, & cornbread
(vegan sausage available by request for additional fee)

Chicken Tikka Masala *Sub Chickpeas, no fee* v 22.95pp
Tender chunks of chicken in Masala sauce served with basmati rice, roasted cauliflower, naan bread, & cucumber salad

Meatloaf Dinner 20.65pp
House-made meatloaf, mushroom gravy, mashed potatoes, roasted Brussels sprouts, Caesar salad, & dinner rolls

Chicken Adobo (48 hr min. advance notice) 23.15pp
Juicy chicken, veggie pancit, white rice, garlicky bok choy, & fruit salad

Grilled Salmon (7 day min. advance notice) 26.60pp
Grilled salmon with creamy lemon dill sauce, teriyaki, or Cajun seasoning with chipotle remoulade, haricots verts, rice pilaf, mixed greens salad, & sliced baguette

v vegetarian vg vegan

Honey Garlic Sriracha Chicken *Sub Salmon + 3.60pp* 22.40pp
Sweet & spicy grilled chicken breast, steamed white rice, green beans, & sweet miso broccoli salad

Orange Chicken *Sub Tofu, no fee* v 19.35pp
Orange chicken, white rice, steamed broccoli, Mandarin orange cabbage salad, veggie egg rolls, & fortune cookies

Jerk Chicken (48 hr min. advance notice) 23.15pp
Sub Salmon + 3.60pp. Sub Eggplant, no fee v
Chicken in a Jerk marinade, grilled & served with red beans & rice, fried plantains, & Caribbean pineapple salad

Country Fried Feast 21.00pp
Crispy fried chicken legs & thighs with mashed potatoes & gravy, green beans & carrot medley, cole slaw, biscuits with butter

Mediterranean Baked Cod GF *by request* 23.30pp
Lemon butter cod, Greek potatoes, cous cous, roasted zucchini, & cucumber salad

Pan Seared Chicken 25.10pp
Airline (Frenched Cut) chicken breast in a balsamic marinade, pan seared, roasted rosemary potatoes, grilled asparagus, Caesar salad, & dinner rolls

Holiday Feast (50 person min. & 2 weeks advance notice) 29.80pp
Oven roasted turkey & hickory smoked ham, green beans, mashed potatoes, gravy, dinner rolls, cornbread stuffing, cranberry sauce, & Garden salad

House-Made Meat (or Veggie) Lasagna v 19.90pp
Traditional meat sauce lasagna with grilled squash medley, Caesar salad, & garlic bread

Teriyaki Skirt Steak (72 hr min. advance notice) 29.80pp
USDA skirt steak broiled & basted with teriyaki glaze, with mashed potatoes, haricots verts, mixed greens salad, & artisan rolls

Buffet Bars

A deconstructed meal that allows your guests to create their own special plate to suit their unique palates.
10 person minimum. All buffet bars are **VEGETARIAN FRIENDLY**

South of the Border Taco Bar 20.40pp
Carne asada & chicken, refried beans, Spanish rice, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, soft corn **GF** & flour tortillas, with a Southwestern side salad
Add fajita veggies + 2.55pp **V**

Primo Pasta Bar *Sub shrimp + 3.40pp* 23.15pp
Gnocchi, rigatoni, & farfalle with zesty puttanesca, mushroom cream, & vodka sauces, alongside grilled chicken, lemon tarragon veggies, Caprese salad, & focaccia. (7 day advance notice)

Wellness Bowl Bar **VG FRIENDLY** **GF** 19.50pp
no additions / substitutions

Choose up to 2 Bases **VG**
white rice / wild rice / brown rice / quinoa / spring mix / kale

Choose up to 3 Proteins
chicken / tuna
VG: spiced chickpeas / lentils / baked tofu / black beans

Choose up to 4 Veggies **VG**
sweet potatoes / roasted brussels sprouts / broccoli / beets / roasted peppers / grape tomatoes / butternut squash

Choose up to 2 Sauce Toppings
chipotle aioli / pesto
VG: balsamic vinaigrette / teriyaki sauce / hummus

East Fusion Bar **V** 19.65pp
no additions / substitutions

Choose up to 2 Bases
steamed white rice / egg fried rice / chow mein

Choose up to 2 Proteins
kung pao chicken / teriyaki chicken / orange chicken / crispy bbq tofu

Choose up to 2 Stir Fry Veggies
string bean onion / broccoli carrot / bok choy / snow pea cabbage baby corn mix

Includes sesame garlic cucumber side salad & toppings: soy sauce, sriracha, green onion

Burger Bar 19.30pp
Juicy hamburgers, veggie burgers **V** & hot dogs complete with all the ingredients to build your own: buns, cheese, lettuce, tomato, pickles, onions, ketchup, mustard, mayo. Includes Caesar salad & potato salad.
Sub Beyond Burgers **VG** *+2.00ea Sub* **GF** *Buns + 1.00*

Mediterranean Pasta Bar 20.30pp
A trifecta of fettuccine, cheese tortellini, & penne pasta with Alfredo, Marinara, & basil pesto sauces, grilled chicken, grilled vegetable medley, Tuscan salad, & garlic bread

Lunch Bowls

24oz Lunch Bowls
Minimum order of 20 per bowl
Maximum quantities may apply

Thai Peanut Chicken 12.10ea
Crispy chicken in Thai peanut sauce with eggplant, carrots, zucchini, red & green bell peppers, & onions over steamed rice, topped with fresh Thai basil
Veggie Alt Tofu or Chickpeas VG

South of the Border GF 12.90ea
Chicken, carnitas, or carne asada with pinto beans, pico de gallo, shredded cheese, & cilantro over Spanish rice
Veggie Alt Fajita Veggies V

Chicken & Waffles 12.10ea
Chicken tenders, a sugary Belgian waffle, & a side of breakfast syrup

Buffalo Chicken 12.10ea
Spicy Buffalo chicken tenders served over mashed potatoes with green onion & a celery garnish

Chicken Tikka Masala GF 12.90ea
Tender chunks of chicken in Masala sauce served over basmati rice
Veggie Alt Chickpeas V

NOLA Mac & Cheese 12.90ea
Macaroni & Cheddar Cheese with Andouille Sausage, topped with bacon bits and chives
Veggie Alt Sweet potato & spinach V

V vegetarian VG vegan GF gluten free

Cuban Cauliflower Rice VG GF 12.10ea
Sweet potato, avocado, pico de gallo, & black beans over cauliflower rice with a citrusy mojo sauce
+ Grilled Chicken 2.95ea

Hot Italian 12.10ea
Spicy Italian sausage with sautéed bell peppers in marinara sauce over penne pasta, topped with Parmesan & fresh basil
Veggie Alt Sautéed Vegetable Medley V

Wellness Bowl GF 12.90ea
Grilled chicken with roasted sweet potatoes & Brussels sprouts over brown rice or spring mix with a balsamic glaze drizzle
Veggie Alt Spiced Chickpeas VG

Teriyaki Chicken 12.10ea
Teriyaki chicken, stir fry veggies, & diced pineapple over white rice
Sub Sweet & Sour, General Tso, Korean BBQ, or Orange chicken
Veggie Alt Tofu VG

Zesty Jambalaya GF 12.90ea
Grilled chicken & Andouille sausage in a spicy Creole sauce with onions, celery, bell peppers, & garlic over red beans & rice

Nonna's Meatballs 12.10ea
Three Italian style meatballs with marinara served over spaghetti with fresh basil & shredded Parmesan

Pesto Chicken Pasta 12.10ea
Broiled chicken in our creamy basil pesto over penne topped with grilled grape tomatoes & chopped basil

Original Meatloaf 12.10ea
Our signature meatloaf with gravy over mashed potatoes

Pizza

FAVORITE PIZZAS 16 slices per pizza

Meat Combo 27.95ea
Pepperoni, bacon, ham, sausage

Veggie Combo v 26.40ea
Mushroom, olive, bell pepper, artichoke, onion, spinach

BBQ Chicken 23.75ea
Grilled chicken, red onion, & BBQ sauce

Marguerite v 22.85ea
Sundried tomato with fresh basil & fresh mozzarella

Pesto Chicken 23.50ea
Grilled chicken, Parmesan cheese, & pesto sauce

Hawaiian 23.75ea
Smoked ham & pineapple

PIZZA À LA CARTE 16 slices per pizza

Create your own pizzas by adding your favorite toppings from the choices below. (16 slices per pizza)

Cheese v 20.45ea
Cheese pizza

Veggies 1.25ea
Mushrooms, olives, bell peppers, artichokes, red onions, pineapple, jalapeños, spinach

Meats 2.80ea
Chicken, pepperoni, bacon, ham, meatballs, sausage



BUDGET BOX O' BURRITOS

10.75 per burrito

No frills, no fuss. Just a box of burritos. Perfect for events with no extra space or no extra time.

What you get: a hand delivered box of foil-wrapped assorted burritos: chicken, carne, and/or veggie v - all filled with Spanish rice, refried beans, and cheese.

+ House-Made Tortilla Chips	1.65 per serving
+ Salsa Cups	0.99ea
+ Sour Cream Cups	0.99ea
+ Guacamole Cups	1.99ea

**Includes paper napkins. Does not include linen / formal buffet setup

v vegetarian VG vegan

À LA CARTE APPETIZERS

Certain items require advance notice & may not be available at all locations

V vegetarian VG vegan GF gluten free

DISPLAYS

Fruit Display VG GF	3.95pp
Grilled Vegetable Platter V GF	4.05pp
Vegetable Crudite V GF	3.00pp
Domestic Cubed Cheese & Crackers V	3.00pp

SKEWERS

Coconut Chicken Skewers with Chipotle Remoulade	3.10ea
Caprese Skewers V GF	2.95ea
Pesto Antipasto Skewer V GF	2.95ea
Grilled Veggie Brochette VG GF	2.85ea
Sesame Teriyaki Chicken Brochette	3.10ea
Beef Satay	3.15ea
Chicken Satay with Thai Peanut Sauce	3.10ea
Fruit Brochette VG GF	3.10ea
Kielbasa & Pineapple Bites GF	2.60ea
Cheesy Bacon Wrapped Jalapeño Chicken Bites GF	3.25ea
Caprese Shrimp Brochette GF	3.95ea

SAMMIES

Mini Artisan Sandwich Assortment (2 halves)		5.95ea
Pinwheels		2.00ea
Tea Sandwich Assortment		2.60ea
Cucumber & Cream Cheese	Turkey, Cheddar, Mayo	Egg Salad
Apple, Cheddar, Dijon Mustard	Caprese	Chicken Salad
Roast Beef with Creamy Horseradish	Ham, Swiss, Mayo	Pesto Chicken

SLIDERS (min. order of 20 per slider type) 3.00ea

Beef Cheeseburger with Ketchup & Mustard
Chipotle Crispy Chicken Slider
Buffalo Crispy Chicken with Bleu Cheese Sauce
Grilled Chicken Slider with Honey Mustard
Roasted Turkey with Cranberry Sauce & Stuffing
BBQ Pulled Pork or Chicken
Garden Burger V

MEATBALLS 1.55ea

Swedish
Marinara
Teriyaki
Sweet n' Sour

SMALL BITES

Cocktail Shrimp with House-Made Sauce GF	3.95ea
Coconut Shrimp with Chipotle Remoulade	3.95ea
Mac & Cheese Bites V	1.80ea
Marguerite Petite Pizza Slices V	2.00ea
Frank n' Blankets with Creole mustard	1.70ea
Assorted Miniature Quiches	2.15ea
Spanakopita V	2.55ea
Mini Beef Empanadas	2.85ea
Classic Fresh Tomato Bruschetta V	2.75ea
Mozzarella & Sundried Tomato Bruschetta V	2.75ea
Fried Veggie Spring Rolls with Sweet n' Sour V	1.70ea
Cheese Quesadillas with Salsa V	1.55ea
Chicken Tenders with Ranch, Ketchup, or BBQ	2.40ea
Chicken Wings (Classic, Buffalo, BBQ)	1.70ea
Boneless Chicken Wings (Buffalo or BBQ)	1.70ea

DESSERT

Freshly Baked Cookies	1.55ea
Gluten Free Chocolate Chip Cookies (min. 20)	2.70ea
Gourmet Brownies	2.05ea
Lemon Bars	2.50ea
Chocolate Covered Strawberries (seasonal)	2.80ea
Mini Eclairs	1.15ea
Mini Cream Puffs	1.15ea
Individual Mini Red Velvet Cake (min. 2 dozen)	3.75ea
Individual Mini Key Lime Pie (min. 2 dozen)	3.75ea
4" Rustic Tarts (min. 2 dozen per flavor) Apple or Berry	4.25ea
Cupcake Assortment (min. 1 dozen)	4.25ea
Sheet Cake serves 48 Double Chocolate, German Chocolate, Carrot, Coconut, Red Velvet	125
New York Cheesecake serves 14	70
Whole 10" Pie serves 10 Apple, Blueberry, Cherry, Key Lime, Peach, Pumpkin	40
Custom Cakes Inscription, printed images, custom flavors & sizes	AQ

SETUP & LINENS

China, stainless flatware, glassware AQ at current rental rates + labor fee

Standard white food service table linens included with orders over $50.00.
($10.00ea. linen for orders under $50.00)

Custom Event Linens AQ at current rental rates + labor fee
Minimum of 10 days notice required.
Variety of color & length options available for guest tables or upgraded buffet tables

Canceled Orders subject to fees. See cover page for fee schedule.
Certain items subject to availability depending on location